

This recipe makes a full cup which is helpful since it is a good basic Asian-style salad dressing that can also be used on slaws, stir fries, fish and chicken. It is an especially good complement to Smashed Cucumber Salad with Blueberries, Chicken and Coconut.

Asian-Style Salad Dressing

Makes 1 cup

Ingredients	Instructions
1-2 tsp. honey (See NOTES) ¼ cup neutrally-flavored oil (e.g. canola or sunflower) 2 Tbsp. soy sauce 1 Tbsp. rice vinegar (unseasoned) 1 Tbsp. fish sauce ¼ cup freshly squeezed lime juice (from about 2-3 limes)	Mix all ingredients together in a jar with a lid so that it can be easily stored in the fridge for use in different dishes in addition to green salad. Include one or both optional ingredients as desired. Taste and adjust seasonings as desired.
Optional Additions 1 tsp. Sriracha, more or less to taste, for a spicier dressing 1 tsp. toasted sesame oil, for more Asian-y flavor	

NOTES

1. **Honey** If honey is hardened, microwave in the mixing jar before adding other ingredients for a about 10 seconds so it will blend into the dressing.
2. **Asian Slaw** Make an interesting and unusual slaw using this dressing to top shredded kohlrabi and carrots, garnished with chopped chives and spicy or regular pumpkin seeds.

